

**POULTRY PROGRAMS
SOURCE SELECTION PLAN
FOR TURKEY TACO FILLING**

SAMPLE PROTOTYPE

A. Scoring Methodology

Contractor's Product Must Rate *Not Less Than 75%* When Evaluated.

RATING	PERCENTAGE OF POINTS EARNED
Outstanding <i>Sample Prototype</i> <ul style="list-style-type: none"> The manufacturer has produced a sample that is outstanding in all factors for evaluation. 	100%
Superior <i>Sample Prototype</i> <ul style="list-style-type: none"> The manufacturer has produced a sample that exceeds the minimum requirements. 	90%
Satisfactory <i>Sample Prototype</i> <ul style="list-style-type: none"> The manufacturer has produced a sample that meets the minimum requirements. 	75%
Marginal <i>Sample Prototype</i> <ul style="list-style-type: none"> The manufacturer did not produce a sample that met all the minimum requirements; several elements were not met. 	50%
Unacceptable <i>Sample Prototype</i> <ul style="list-style-type: none"> The manufacturer failed to produce a sample that met the minimum requirements. 	<50%

B. Evaluation Factors for Sample Prototype

FACTOR/SUBFACTOR	WEIGHT/POINTS
1. Texture <ul style="list-style-type: none"> Chewiness Mouth Feel / Bite Juiciness 	50 25 15 10
2. Appearance <ul style="list-style-type: none"> Crumbles Separability Color 	50 35 10 5
3. Flavor <ul style="list-style-type: none"> Seasonings Greasiness Aftertaste 	40 30 5 5
4. Packaging <ul style="list-style-type: none"> Package Integrity 	10 10

C. Subfactor Standards -- Sample Prototype Characteristics

1. Texture (maximum 50 points)

Standard: Turkey taco filling must have a moist crumbled appearance and mouth feel and be slightly firm yet easy to chew.

- a. Chewiness -- the turkey taco filling meat must have a slightly chewy texture, but not tough to chew and not overly soft (mushy) or gritty.
- b. Mouth Feel/Bite -- the turkey taco filling must contain moist, yet slightly firm crumbled particles that are not overly soft (mushy).
- c. Juiciness -- the turkey taco filling must appear and taste moist, not greasy or dry.

2. Appearance (maximum 50 points)

Standard: Turkey taco filling must have distinct, moist crumbles that are not burnt, scorched, or under cooked.

- a. Crumbles -- the turkey taco filling must contain distinct, moist crumbled particles (similar to cooked ground beef with taco seasoning).
- b. Separability -- the product must not clump in large masses, or appear to remain in large masses (stick/clump together -- retaining package shape), or require the product be physically separated with a utensil after being removed from the package.
- c. Color -- the turkey taco filling must not be burnt, scorched, or under cooked.

3. Flavor (maximum 40 points)

Standard: Turkey taco filling must have a mild taco-seasoning flavor; and must not be overcooked, have a salty flavor, or have a greasy or prominent tomato flavor.

- a. Seasonings -- the turkey taco filling must have uniformly blended mild taco flavored seasonings (not hot or spicy) and must not have a greasy, salty, or prominent tomato flavor.
- b. Greasiness -- the product must not have a greasy taste or flavor.
- c. Aftertaste -- the product must have pleasing aftertaste, not offensive or greasy aftertaste.

4. Packaging (maximum 10 points)

Standard: The package must provide adequate room for product during reheating, must not leak during reheating and serving, and must maintain the integrity of the product until served.